

CUSTOMIZE IT

Housemade Syrups +1.00
vanilla bean, caramel,
vanilla cardamom,
chocolate,
brown sugar cinnamon,
honey lavender

DRINKS

Upsize any drink +1.00

Milks
whole or skim

almond, oat
or coconut +1.00

COLD BEVERAGES

COLD BREW BAR

12 OZ

ADD A SHOT OF ONE OF
OUR HOUSEMADE SYRUPS +1.00

- Cold Brew 5.00
- Nitro Cold Brew 5.00
- Nitro Oat Milk Latte 6.00
- Nitro Oat Milk Matcha Latte 6.00
- Nitro Oat Milk Chai Latte 6.00
- Sparkling Hibiscus Tea 4.25

CHECK OUT
OUR SEASONAL OFFERINGS
ON OUR MENU BOARDS

All of our on tap beverages are
now dairy free!

COLD BREW FRAPPES

16 OZ

- Sea Salt Mocha 6.50
cold brew, cream, chocolate, sea salt
- Caramel 6.50
cold brew, cream, housemade caramel
- Vanilla Cardamom 6.50
cold brew, cream, vanilla cardamom syrup



SUPERFOOD SMOOTHIES

16 OZ

- Very Berry 9.75
cherry, strawberry, banana,
vanilla protein, lemon, honey
- Tropical Wellness 9.75
pineapple, banana, turmeric, honey,
coconut water, black pepper, lime
- Monkey Business 9.75
cold brew, cocoa powder, almond butter, banana,
vanilla protein, maca, chia

MILKSHAKES

16 OZ

- Vanilla 7.50
- Chocolate 7.50
- The Captain 7.50
housemade cap'n crunch™
cereal-infused oat milk

HOT BEVERAGES

* Available Iced

ESPRESSO DRINKS

EXTRA ESPRESSO SHOT +1.25

- Espresso
- Water
- Foamed Milk
- Steamed Milk
- Gelato

- Espresso 2.75
- Americano 3.00
- Cortado 3.75
- Cappuccino 4.00
- * Latte 4.50
- Affogato 7.25

Our baristas are glad to prepare your favorite
espresso beverage upon request

- Drip Coffee 2.75
- Pour Over MKT



LOOSE LEAF TEAS

Our premium loose leaf teas are
sourced directly from the farmers that
grow them and rotate seasonally.
Ask about our current listing.

HOUSE FAVORITES

12 OZ

- * Vanilla Cardamom Latte 5.50
espresso, milk, vanilla cardamom syrup
- * Mayan Mocha 5.75
espresso, milk, chocolate,
brown sugar cinnamon syrup, cayenne

- The Captain 4.75
espresso, cap'n crunch™ cereal-infused
oat milk
- Hot Chocolate 4.50

FUNCTIONAL BEVERAGES

12 OZ

- Goldenmilk Latte 5.75
turmeric, spices, honey, coconut milk
- Vanilla Rose Latte 5.75
beetroot powder, vanilla cardamom syrup,
rose water, coconut milk
- Keto Coffee 4.75
drip coffee, grass-fed butter, mct oil

* TEA LATTES

LIGHTLY SWEETENED

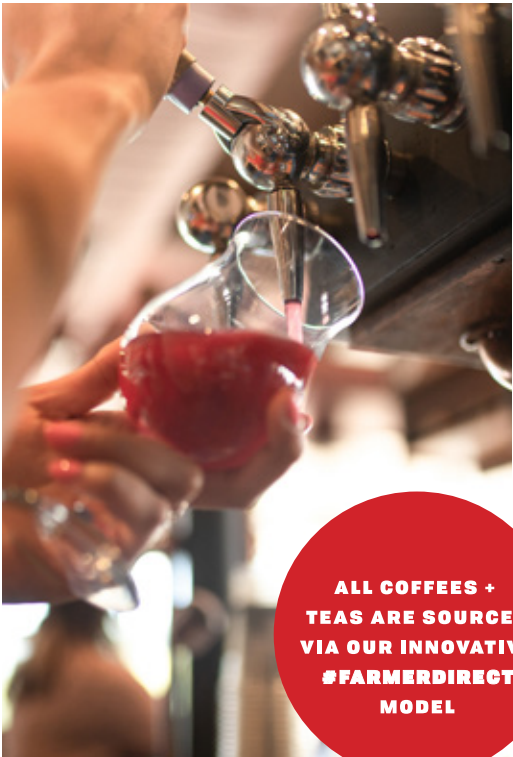
12 OZ

- Chai | Earl Grey 4.75
- Matcha 6.00

Growers Reserve

12 OZ | MKT PRICE

Our premium pour-over coffees
rotate seasonally.

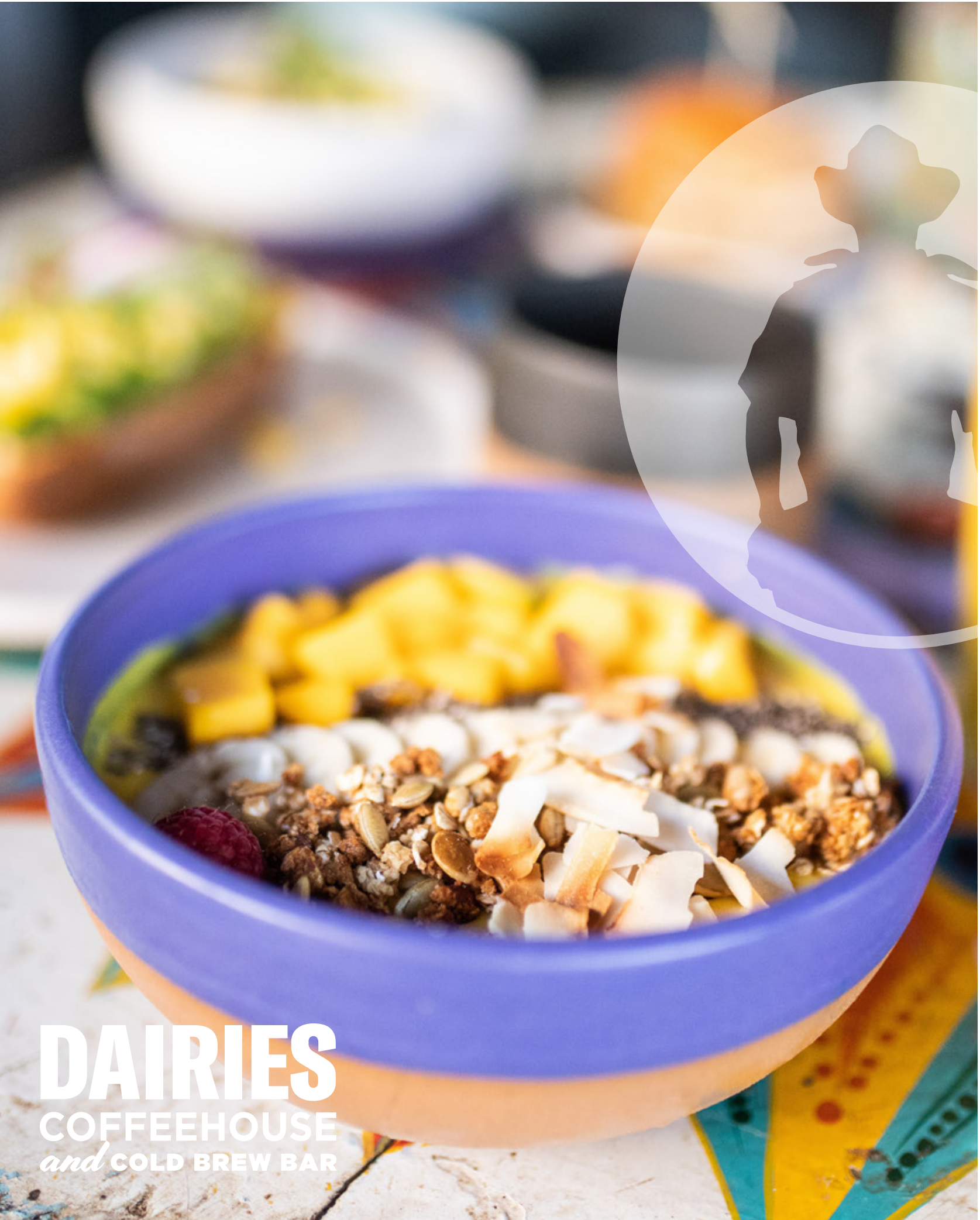


ALL COFFEES +
TEAS ARE SOURCED
VIA OUR INNOVATIVE
#FARMERDIRECT
MODEL

FOOD & DRINK
MENU

VISIT US
777 MEMORIAL DR SE
SUITE 103A,
ATLANTA, GA 30316

FOLLOW US
@COLDBREWBAR



DAIRIES
COFFEEHOUSE
and COLD BREW BAR

FOOD

OATS

Overnight Oats GF, DF, NF, V 5.75
rolled oats, chia seeds, blueberries,
vanilla, lemon zest, coconut milk



TOASTS

**CHOICE OF HOLEMAN & FINCH SOURDOUGH,
WHOLE GRAIN.**
PURE KNEAD GLUTEN FREE +1.00

Avocado Smash* DF, NF, V 7.25
smashed avocado, lime, sea salt, silk chili flakes
ADD A 6-MINUTE LOCAL FARM EGG* +2.00

Grilled Corn Avocado DF, NF, V 7.25
grilled corn salad, sliced avocado,
paprika aioli, cilantro, radish,
la boite pierre poivre peppercorn blend

Almond Butter DF, V 8.25
almond butter, organic bananas, mish mish,
local honey and bee pollen

Smoked Salmon* NF 8.75
smoked salmon, arugula, crème fraiche,
granny smith, chives, cured sumac




SMOOTHIE BOWLS

Mango Lassi GF, DF, V 11.50
mango, banana, turmeric; topped with diced mango,
fresh raspberry, toasted coconut, chia seeds, house
made granola, coconut milk

Acai Berry GF, DF, NF, V 11.50
acai berries, blueberry, strawberry, banana;
topped with sliced banana, sliced strawberry,
fresh blueberries, fresh kiwi, cacao nibs,
coconut milk

LIFESTYLE BOWLS

UPGRADE WITH A PROTEIN

Keto Bowl* GF, NF  11.00
thick-cut bacon, wilted kale, scrambled farm
fresh eggs, avocado, pepper jack cheese,
toasted hemp seeds

GREENS

UPGRADE WITH A PROTEIN

Hydroponic Bibb Salad GF, NF 9.75
locally grown hydroponic bibb lettuce, avocado,
radish, heirloom cherry tomatoes, crispy shallots,
shaved parmesan, herb-shallot vinaigrette

Arugula Salad GF 9.75
organic arugula, house pickled beets,
cumin spiced pecans, shaved radish,
parmesan, evoo

SANDWICHES

Bacon + Egg Sandwich 7.75
thick-cut bacon, egg, swiss cheese,
brioche, comeback sauce



Fresh Made
INDULGENT SWEETS
Ask about our flavors today.



**UPGRADE ANY OF
OUR DISHES WITH A
DOSE OF PROTEIN**

PROTEIN ADD-ONS

6-MINUTE LOCAL FARM EGG* +2.00
KIBBEH CHICKEN +3.75
SMOKED SALMON* +4.75

THIS IS MORE THAN COFFEE AND TEA.



WE ARE IN THE BUSINESS OF IMPACT.

It is the most important thing we strive to make.
From the start of a customer's morning to the end
of a farmer's day, this is how we are measured.
Our farmers aren't suppliers—they're people.
And what they cultivate isn't a commodity—it's a
livelihood. It's not just a supply chain, it's a chain of
values that guides everything we do. Integrity leads
to transparency. Transparency to prosperity. And
prosperity to quality. It's a purposefully crafted
product and process where all of us—from farmer
to customer—thrive.

WHAT'S IMPORTANT TO VINICIO AND HIS COMMUNITY...

Concepción Pinula, like many small coffee farming communities in Latin America, is at the mercy of a volatile and unpredictable coffee market. Vinicio was at the mercy of selling his coffee fruit to the buyer most available to him at the time his fruit ripens. He had very little control or ability to find the best market because the fruit must be sold within 24 hours of picking. Once he sold the fruit, that was the end of his opportunity with that year's crop. Vinicio worked in the States for a few years in agriculture in the fields of California. He saw how much the coffee he grew actually costs the coffee lover in the U.S., and he knew there had to be a better way. When Thrive came along, he and his community saw the potential. Their dream of a stable, predictable and higher income was now possible. 5 years ago they sold 5,000 lbs of green coffee through Thrive. Today they are selling 66% of their coffee through Thrive, an amount of coffee over 80,000 lbs.

Farm(s)
Matazano

Mill
San Victor

Region
El Sombrerito, San Jose Pinula,
Guatemala

Coffee Production
7 hectares

Years Farming
20 yrs

Processing Method(s)
Washed

Varieties
Catuai, Caturra, Pache



THRIVE FARMERS IS REDEFINING THE COFFEEHOUSE EXPERIENCE

We offer a balance of healthy
and indulgent dishes, and we're
committed to making fresh food,
handcrafted daily. Our menu avoids
harmful chemicals and we uphold
ourselves to the highest food
standards, providing guests with
meals that taste good and feel good.



LOCALLY SOURCED WHEN AVAILABLE

MOSTLY ORGANIC FRUITS AND VEGETABLES

NO GMOS OR ANTIBIOTICS

NO ARTIFICIAL COLORS OR FLAVORS

NO PRESERVATIVES

NO ADDED GROWTH HORMONES

NO HIGH FRUCTOSE CORN SYRUP

GF = Gluten Free DF = Dairy Free NF = Nut Free V = Vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE ALERT US OF ANY ALLERGIES OR INTOLERANCES AND WE'LL DO OUR BEST TO ACCOMMODATE.